

A TASTE OF WINTER

MON INVITATION Á MANGER

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AMUSE BOUCHE

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AROMATIC KING SCALLOP, SEA URCHIN, COCONUT & APPLE CRUSH

Jurançon – La Part Davant – Camin Larredya, 2014

OR

DUCK FOIE GRAS “BRÛLÉE”, MANDARINE & SPICY COCOA DUST

Alsace – Gewurztraminer – Domaine Rolly Gassmann, 2016

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SMOKED KING MUSHROOM, POTATO PULP & BLACK TRUFFLE

Rhône Valley – Châteauneuf-Du-Pape – Domaine Duclaux, 2010

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BARBECUED SKREI COD, SWEET ARTICHOKE, VERJUICE & TAMARILLO

Burgundy – Chablis – Vieilles Vignes – Didier & Pascal Picq, 2016

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BRAISED “DAUBE” OF BEEF CHEEKS, COCKLES & FERMENTED SWEDE

Bordeaux – Pomerol – Château de Sales, 2013

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FROSTED VACHERIN MONT D’OR, ARLETTE & TIPSY WALNUTS

Roussillon – Ransio Sec – Domaine Des Schistes, NV

OR

AROMATIC MULLED WINE SOUFFLÉ, BERGAMOT & SPECULOOS ICE CREAM

Loire Valley – Coteaux Du Layon – Domaine Langlois-Château, 2014

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MIGNARDISES

5 COURSES £85.00 (Wine pairing 5 glasses available at £45.00)

7 COURSES £110.00 (Wine pairing 7 glasses available at £60.00)